



WINTER À LA CARTE MENU

SHAREABLES

FALAFEL WITH HUMMUS AND TABOULEH \$16

Crispy chickpea falafel served with creamy hummus, fresh tabouleh, and a drizzle of tahini and garlic toum

SOUP OF THE DAY \$12

Made daily with fresh, seasonal ingredients

ROASTED HONEY GARLIC EGGPLANT WITH LABNEH \$20

Fire-roasted eggplant with honey garlic and olive oil, served with labneh, herbs, and harissa glaze

CHICKEN PAKORA WITH MINT CHUTNEY \$22

Tender chicken breast fritters seasoned with house spices and chickpea batter, served with mint chutney

DIP PLATTER \$22

A trio of Mediterranean favorites – muhammara, hummus, and warm olives

YELLOWFIN TUNA TARTAR \$16

Tart shell filled with delicate yellowfin tuna tartar, scented soya, and chili oil, topped with Tobiko roe

SALADS

BEET SALAD WITH BURRATA \$30

Poached beets with creamy burrata, watercress, frisée, and blood orange segments, finished with panko crumbs, beetroot soil, and orange poppyseed dressing

KALE FATTOUSH SALAD \$20

Crisp kale tossed with farm-fresh tomatoes, cucumber, parsley, green pepper, and watermelon radish, topped with pomegranate seeds, crunchy sumac-dusted crisps, and sumac pomegranate molasses dressing

SIDES

Garlic Naan \$6

Plain Naan \$5

Saffron Rice \$7

Pita Bread (4PC) \$4

Za'atar Fries \$7



MAINS

MOROCCAN CHICKEN STEW \$30

Slow-braised chicken in aromatic Moroccan spices with chickpeas and vegetables, served over fluffy couscous

LAMB SHANK WITH BABA GHANOUSH AND TABOULEH \$40

Tender braised lamb shank paired with smoky baba ghanoush, tabouleh, and a tangy eggplant relish

SAYYADIEH \$30

Fragrant spiced rice topped with battered white fish, caramelized onions, and creamy tahini sauce

SHRIMP BIRYANI WITH RAITA \$32

Aromatic basmati rice layered with spiced shrimp, saffron, and fried onions, served with cooling mint raita

GOAT CURRY WITH NAAN \$28

Hearty goat curry slow-cooked on the bone in a blend of warm spices, ginger, and garlic, served with soft naan

SIZZLER WITH GARLIC NAAN \$50

Featuring hariyali chicken tikka, grilled lamb chop, and harissa shrimp, served with sautéed vegetables

FALAFEL BOWL \$28

Falafel, spiced cucumber, tabouleh, hummus, pickled turnips, and tahini dressing

MAGHMOUR \$28

Slow-cooked eggplant stew with chickpeas, tomatoes, onions, and garlic, simmered in extra virgin olive oil, served with fragrant spiced rice

BEEF SHAWARMA \$28

Thinly sliced marinated beef on warm flatbread with crisp romaine, pickled cucumber, parsley, farm-fresh tomatoes, tangy pickled turnips, topped with a rich tahini-garlic sauce

SEA BREAM \$36

Grilled sea bream served with olive tapenade, grilled lemon, Mediterranean tomato sauce, potatoes, crisp green beans, and a refreshing dill labneh

HARISSA CHICKEN SHAWARMA WRAP \$26

Garlic sauce, romaine, cucumber, tomatoes, pickled red onions, tahini sauce, hot sauce, pickled turnips

Please note, Diwan is not a nut-free restaurant.

If you have any allergies, kindly inform our staff, and we will do our best to accommodate your needs.

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